



## TESORO

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TYPE OF OIL:	Extra Virgin olive oil
ACIDITY:	Max 0,2
OLIVES VARIETIES:	Biancolilla, Cerasuola, Nocellara del Belice
PLANTATION AREA:	5 Ha.
OLIVE GROW ALTITUDE	450 mt.
PRODUCTION AREA:	Monreale (PA)
OLIVES HARVEST TIME:	20th October - 30th October
HARVEST METHOD:	Hand picked with aid of pneumatic combs
PRESSING SYSTEM:	Cold pressing machine
STORAGE:	In steel containers
YELD PER 100 KSG OF OLIVES:	18%
FIRST YEAR OF OIL PRODUCTION:	2002
FIRST YEAR OF BOTTLING:	2003
NUMBERS OF BOTTLES PRODUCED:	5.000
BEST BEFORE:	2 years in cool, dry and dark place

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